



# The Talbot

Country House Hotel

## While You Wait

### House Spiced Manzanilla Olives 4.50

VE, GF 137 kcal

### Anchovies & Onion Lyonnaise 5.95

Toasted brioche G, E, D / S, CE, MU 373 kcal

### Charcuterie Plate 12.50

Mixed cured meats, onion jam, warm Bluebird Bakery sourdough

GFO G, SD / P, N, S, D, SE 682 kcal

Great for Sharing

### Ham Hock & Cheddar Croquettes 5.95

Aioli G, E, D, CE / S 347 kcal

### Burrata 11.50

Burnt grape gastrique, tarragon oil, focaccia

V, GFO D, G 608 kcal Great for Sharing

### Courgette Frites 5.50

Vegan Parmesan, rosemary salt

VE, GF 226 kcal

## Sides

### Chunky Chips or Skinny Fries 4.25

GF, VE SD / CE 186 / 229 kcal

### Roast Potatoes 5.95

Cacio e pepe butter, Parmesan

V, GF D 434 kcal

### Buttered Seasonal Vegetables 4.25

V, VEO, GF D 136 kcal

### Asparagus 4.95

Parmigiano Reggiano, lemon oil

V, VEO, GF D 148 kcal

### Kick Ass Cheddar Cauliflower Cheese 4.50

Parsley pangrattato

V, GFO D, MU, SD 112 kcal

### Cucumber & Radish Salad 4.50

Buttermilk dressing, chive

V, GF E, D, MU, SD / L, CE 171 kcal



**Invisible Chips 2**  
0% Fat, 100% Hospitality



All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit [hospitalityaction.org.uk](http://hospitalityaction.org.uk)

## Starters

### Chef's Soup of the Day 7.95

Warm Bluebird Bakery bread, butter

ASK FOR ALLERGENS & CALORIES

### Pork & Pistachio Terrine 8.95

Homemade piccalilli

N, MU, SD / G, P, L, CE, E 379 kcal

### Tuna Crudo 10.95

Calabrian chilli dressing, tapioca nori cracker

G, F, N, S, SD / P, SE 373 kcal

### Braised Beef Short Rib 10.95

Stout glaze, pickled shallot

G, F, CE, SD 719 kcal

### Baked Local Scallops 9.95

Garlic butter, parsley pangrattato,

lemon GFO G, MO, D 316 kcal

### Shallot

### Tarte Tatin 10.95

Cashew cream, sherry glaze, bitter leaf

VE G, N, SD / P 1098 kcal

## Sunday Best

### Roasted Sirloin of Beef 23.95

Seasonal vegetables, roast potatoes,

Yorkshire pudding, gravy

GFO G, E, D, SE, MU, SD / S 658 kcal

### Roasted Pork Belly 23.95

Seasonal vegetables, roast potatoes,

Yorkshire pudding, gravy

GFO G, E, D, CE, MU, SD / S 757 kcal

### Vegetarian Roast 21.95

Seasonal vegetables, roast potatoes, Yorkshire pudding, gravy

V, VEO G, E, D, CE, MU, SD / S 557 kcal

### Braised Lamb Shoulder 21.95

Sesame yoghurt, pomegranate,

mint & chilli salad

GF D, CE, MU, SE, SD / S 791 kcal

### Roasted Chicken Leg 21.95

Squash purée, salsa verde,

seasonal vegetables, onion gravy

GFO G, E, D / S 571 kcal

## Seasonal Mains

### Fish & Chips 15.95 / 19.95

Beer-battered North Sea haddock,

chunky chips, mushy peas,

tartare sauce, lemon

GF F, E, MU, SD / S, CE 689 kcal / 834 kcal

### Talbot Cheeseburger 17.95

Butter lettuce, burger sauce,

tomato relish, pickles, fries

G, E, D, CE, MU 662 kcal

### Vegan Southern Fried Cauliflower Burger 16.95

Chipotle mayonnaise,

red cabbage slaw, fries

VE G, S, MU 777 kcal

### Roasted Cod & Mussel Bouillabaisse 23.95

Saffron potatoes, rouille, crouton

GFO G, C, MO, F, E, CE 647 kcal

### Tomato & Vodka Rigatoni 16.95

Stracciatella, basil V G, D 1159 kcal

### Ancient Grain Salad 14.95

Roasted vegetables, lemon vinaigrette,

whipped ricotta V, VEO G, N, D, MU, SD /

C, P, S, E, CE, SE 562 kcal

### Nettle Risotto 15.95

Asparagus, hazelnut gremolata,

burnt onion, blue cheese

V, VEO, GF N, D, CE, SD / G, P, S, E, MU 1025 kcal

## Sandwiches

### Reuben Toasted Sandwich 9.95

Pastrami, Russian dressing,

sauerkraut, gherkin, fries

GFO G, E, D, CE, SD, MU 986 kcal

### Prawn Roll 12.95

Mayonnaise, soft herbs, roe, crisps

GFO G, C, F, S, E, D 871 kcal

### Crispy Pork Ciabatta 12.95

Chipotle mayonnaise,

black pudding crumb

GFO G, MU, SD 1198 kcal

### Classic Sandwiches

Choice of white or wholemeal bloomer,

dressed salad and skinny fries GFO

### Wiltshire Ham 7.50

Mustard mayonnaise

GFO G, E, D, MU, SD / L, CE 586 kcal

### Egg Mayonnaise 6.50

Cress V, GFO G, E, D, MU, SD / L, CE 465 kcal

### Kick Ass Cheddar 8.50

Tomato relish V, GFO G, D, MU / L, CE 826 kcal

### Coronation Chicken 7.50

Baby gem lettuce GFO

G, E, D, MU / L, CE 599 kcal



# The Talbot

Country House Hotel

Head Chef James and the kitchen team are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you're short on time, just let us know.

**V (VO):** Vegetarian (on request) **VE (VEO):** Vegan (on request)  
**GF (GFO):** Gluten-Free (on request)

**If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.**

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

Allergens (**Contains** / May Contain): C: Crustaceans / CE: Celery / D: Dairy  
E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs  
MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food and drink items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.



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[www.talbotmalton.co.uk](http://www.talbotmalton.co.uk)

